

TERRA - HANDMADE POTTERY

Ana Inés de Cara – Beatriz E. Goldsack

In our studio we make unique exclusively designed handicraft pieces, with stoneware decorated with pigments, engobes and metal oxides which are fixed firing the elements at 1200° C. This process gives the pieces high mechanical resistance. Finally the pieces are coated with alkaline enamel so that they are suitable for everyday use and easily washable.

The cups, casseroles, plates and dishes can be used both in the microwave oven, in the electric and in the traditional ones, but they cannot be exposed to direct fire.

To contact us please call us to: 54 (0) 261 4270526 or send us a mail to ceramicaterra@yahoo.com.ar

Visit us in our studio and showroom located on O'Higgins 1835 – Godoy Cruz, Mendoza from Monday to Friday from 9 a.m to 1 p.m.

www.facebook.com/CerámicaTerra

OUR PRODUCTS



Sugar Bowl with wooden lid and spoon.

9 x 10 cm; wheel thrown; stoneware; metal oxides; hand finish; single firing; electric fired, 1200°C.

Photo by *Maira García*



Multipurpose Bowls (soup, dressings, sauce dish, stackable pieces)

200 ml ; slip-cast in moulds; alkaline glaze; metal oxides; hand finish; single firing; electric fired, 1200°C.

Photo by *Maira García*



Multipurpose Dish with wooden salad servers (spoon and fork).

31 x 2 cm; wheel thrown; stoneware; metal oxides; hand finish; single firing; electric fired, 1200°C.

Photo by *Maira García*



Tea Bowl with Wooden tea infuser.

Bowls: 10 x 7cm; wheel thrown; stoneware; metal oxides; hand finish; single firing; electric fired, 1200°C.

Tea infuser. 5 x 1 cm.

Photo by *Maira García*



Kitchen Mortar

15 x 8 cm; wheel thrown; stoneware; metal oxides; hand finish; single firing; electric fired, 1200°C. Olive wooden pestle.
Photo by *Maira García*